				2625	Divisio	n of E	inviro	nme	nd Socia ntal Hea	lth	1	_	2
				Food E	<u>stabl</u>	<u>ishn</u>	nent	: Ins	pection	on l	Report Page 1	_ of	
NSPECTIO	N RSN	TYPE	GRADE	INSPECTION	A				MENT NA				
Regular	_	-	0	10 / 03					staurant				
ollow-up	1	1		TIME IN	TIME			AIT HO					
Complaint			RATING	3:07pm	4:30		Pascua, Charlie/Janice						
rvestigatio	n	1 5	A	SANITARY P		Ο.		MOITA					
Other:		1		18000	0461		Lot 1	0060 F	EM-1-4 #	257 N	Mepa St (K-Land building) Dededo, Guan	4 100.00	
EST			NT TYPE	AREA	TELEPI							CATE	GOF
0.000	Res	staur	ant	1	632-5	235	No. o	Repe	at Risk Fac	tor/ini	tervention Violations ()	3	
		FOO	DBORNE	ILLNESS RI	SK FA	CTO	RS /	AND	PUBLI	CH	EALTH INTERVENTIONS		Т
							-				X" in appropriate box for COS and/or R.		_
IN = In co	mplian	ce OU	T = Not in complia	nce N/O = Not observ	red N/A =	Not appl	icable				uring inspection R = Repeat violation PTS = I		
omplian	oe St	atus	27/2/2007	N. New York	C	OS R	PTS	Соп	pliance Si			OS F	₹ P
				ervision				-			entially Hazardous Food (TCS Food)		_
1 IN 0	υT		knowledge, and	present, demonstrates	•		6				Proper cooking time and temperatures Proper reheating procedures for hot holding	-	
			7	vee Health						_	Proper cooling time and temperature	-	+
2 IN 0	UT	_		reness; policy present			6	_		-	Proper hot holding temperatures	-	+
	UT	- 3		orting, restriction & exc			6		OUT N		Proper cold holding temperatures	V. 3	
1000				enic Practices					-		Proper date marking and disposition		士
4 IN 0	UT NA	A NA		iting, drinking, betelnut	or		6				Consumer Advisory	~-	
		3 6	tobacco use								Outstand Autsory		
5 IN 0	UT N		A STATE OF THE PERSON NAMED IN COLUMN 1	n eyes, nose, and mou			6			1	Consumer Advisory provided for raw or		
e Inc.	177 27			amination by Hans	28			22	IN OUT NA	١ .	undercooked foods		1
6 IN O	UT NA	A NO	Hands clean and	properly washed stact with ready-to-eat f	bada as		6	-			Highly Susceptible Populations		
7 IN 0	UT NA	A NO		e method properly folk	- 4		6	-			Pasteurized Foods used; prohibited foods not		T
	_	_		ashing facilities supplie				23	IN OUT WA	Α Ι	offered		
8 IN O	មា		accessible			ser estruc	6		DESCRIPTION OF		Chemical		
			Approv	ed Source				24	IN OUT NA		Food additives: approved and properly used		T
9 IN 0	ਗ		Food obtained fro	m approved source			6	24	IN OUT NA	`	rood additives, approved and properly used		
		A N/O		proper temperature		-	6	25	X ou⊤		Toxic substances properly identified, stored,		
11 IN O	υT			dition, safe, and unadu			6		X 555.		used	_	1
12 IN 0	UT NA	OW A	Required records parasite destructi	available: shellstock ta	ags,	3	6				formance with Approved Procedures Compliance with variance, specialized	-	_
				m Contamination				26	IN OUT NA	а І	process, and HACCP plan	1	
			I I AMOROLI 11 A	III AAIIMIIIIIMMAAII				20	111 001 1971				
13 IN O	JT N/	A	Food separated a	THE RESERVE AND ADDRESS OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN THE PERSON NAMED IN COLUMN TWO IS NAMED IN THE PERSON NAMED			6	20			· · · · · · · · · · · · · · · · · · ·		_
13 IN OI			Food separated a	THE RESERVE AND ADDRESS OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN THE PERSON NAMED IN COLUMN TWO IS NAMED IN THE PERSON NAMED	zed	Ŧ	6	20	Risk fact	ors are	improper practices or procedures identified as the		
14 IN O	UT NV		Food separated a Food contact surf Proper disposition	ind protected aces: cleaned & sanitiz n of returned, previous!		F	6	20	Risk facti	contrib	n improper practices or procedures identified as the suring factors of foodborne illness or injury. Public control measures to prevent foodborne illness or	c Health	
	UT NV		Food separated a Food contact surf Proper disposition	nd protected aces: cleaned & sanitiz	У	\ BE	6		Risk facti prevalent intervention	contrib	uting factors of foodborne illness or injury. Public	c Health	
14 IN O	UT NV		Food separated a Food contact surf Proper disposition served, recondition	and protected aces: cleaned & sanitia of returned, previously ned, and unsafe food	GOOL		6 6	PR/	Risk facts prevalent interventio	contrib	uting factors of foodborne illness or injury. Public e control measures to prevent foodborne illness o	c Health	
14 IN O	UT NV	•	Food separated a Food contact surf Proper disposition served, recondition Good Retail Pract	and protected aces: cleaned & sanitian of returned, previously oned, and unsafe food tices are preventative in	GOOL neasures to	control (6 6 FAIL	PR/	Risk factor prevalent of intervention of pathogens	contrib cons are S s, chem	uting factors of foodborne illness or injury. Public e control measures to prevent foodborne filness of nicals, and physical objects into foods.	c Health or injury	1
14 IN O	UT NV.	box: If I	Food separated a Food contact surf Proper disposition served, recondition Good Retail Pract	and protected aces: cleaned & sanitian of returned, previously oned, and unsafe food tices are preventative in	GOOL neasures to	control (6 6 TAIL the intro	PR/duction o	Risk factor prevalent of intervention of pathogens	contrib cons are S s, chem	uting factors of foodborne illness or injury. Public control measures to prevent foodborne filness or injury. Public control measures to prevent foodborne filness or injury. Public control measures to prevent foodborne filness or injury. PTS = Demonstration R = Recent violation PTS = Demonstration R = Recent violation PTS = Demonstration R = Recent violation PTS = Demonstration PTS =	c Health or injury	ts
14 IN OI	UT NV.	box: If I	Food separated a Food contact surf Proper disposition served, recondition Good Retail Pract numbered item is n	and protected aces: cleaned & sanitian of returned, previously oned, and unsafe food tices are preventative in	GOOL neasures to	control (nd/or R.	6 6 TAIL the intro	PR/duction o	Risk facts prevalent intervention CTICE of pathogens ted on-site d	contrib cons are S s, chem	uting factors of foodborne illness or injury. Public control measures to prevent foodborne illness on the control measures to prevent foodborne illness on the control measures to prevent foodborne illness or the control measures to prevent foodborne illness or injury.	c Health or injury.	ts
14 IN OI	UT N/	box: If I	Food separated a Food contact surf Proper disposition served, recondition Good Retail Pract numbered item is n	and protected aces: cleaned & sanitize of returned, previously oned, and unsafe food aces are preventative mot in compliance and/ord and Water	GOOL neasures to	control (nd/or R.	6 6 TAIL the intro	PR/duction o	Risk facts prevalent interventic CTICE of pathogens ted on-site d pliance 8i	contributions are S. S. chemium in tatus	uting factors of foodborne illness or injury. Public control measures to prevent foodborne filness or injury. Public control measures to prevent foodborne filness or injury. Proper Use of Utensils.	c Health or injury.	ts
Mark	T N/	box: If atus	Food separated a Food contact surf Proper disposition served, recondition Good Retail Pract numbered item is n Safe Foo	and protected aces: cleaned & sanitiz of returned, previously oned, and unsafe food dices are preventative r oot in compliance and/o od and Water required	GOOL neasures to	control (nd/or R.	6 6 TAIL the intro	PR/duction	Risk facts prevalent intervention CTICE of pathogens ted on-site displiance 8i	contributions are contribution	uting factors of foodborne illness or injury. Public control measures to prevent foodborne illness of incals, and physical objects into foods. Inspection R = Recent violation PTS = Demonstration R = Recent violation PTS = Demonstration R = Recent violation R = Recen	c Health or injury.	ts IP
Mark omplian	CX in the Cartest Control of the Cartest Carte	box: If a stus	Food separated a Food contact surf Proper disposition served, recondition Good Retail Pract numbered item is n Safe Fool aggs used where n se from approved s	and protected aces: cleaned & sanitia n of returned, previously ned, and unsafe food dices are preventative n not in compliance and/o ad and Water required	GOOI neasures to or if COS ar	control (nd/or R.	6 6 FAIL the intro COS PTS	PRAduction of Cornect Communication 40	Risk facts prevalent intervention CTICE of pathogens ted on-site displiance Si in-use Utens handi	contributions are contribution	uting factors of foodborne illness or injury. Public control measures to prevent foodborne illness or injury. Public control measures to prevent foodborne illness or injury. PTS = Demonstration R = Repeat violation PTS =	c Health or injury.	ts IP
Mark omplian	CX in the Cartest Control of the Cartest Carte	box: If a stus	Food separated a Food contact surf Proper disposition served, recondition Good Retail Pract numbered item is n Safe Fool eggs used where n se from approved s seined for specializ	and protected aces: cleaned & sanitia n of returned, previously ned, and unsafe food acces are preventative in not in compliance and/o ad and Water required cource and processing methods	GOOI neasures to or if COS ar	control (nd/or R.	6 6 TAIL the intro cos IPTS	PRAduction of Correct Correct 40 41 42	Risk facts prevalent intervention CTICE of pathogens ted on-site displiance St In-use Utens handi Single	contributions are contribution	uting factors of foodborne illness or injury. Public control measures to prevent foodborne illness or inicals, and physical objects into foods. Inspection R = Receat violation PTS = Demonstration R = Receat violation PTS = Demonstration PTS = De	c Health or injury.	S P
Mark omplian 27	Pasts Wate	box: If atus surized er and k	Food separated a Food contact surf Proper disposition served, recondition Good Retail Pract numbered item is n Safe Fool aggs used where n se from approved s ained for specializ Food Temp	and protected aces: cleaned & sanitia n of returned, previously ned, and unsafe food acces are preventative n not in compliance and/o and Water required cource ed processing method erature Control	GOOL neasures to ar if COS ar Co	control (nd/or R.	FAIL the intro	PRAduction of Cornect Communication 40	Risk facts prevalent intervention CTICE of pathogens ted on-site displiance St In-use Utens handi Single	contributions are contributed as contributed as contributed are contributed as contributed as contributed are contributed as contributed are contributed as contributed as contributed as contributed are contributed as contributed as contributed are contributed as contributed as contributed as contributed are contributed as	uting factors of foodborne illness or injury. Public control measures to prevent foodborne illness or inicals, and physical objects into foods. Inspection R = Receat violation PTS = Demo C Proper Use of Utensils Itilis: properly stored uipment and linens: properly stored, dried, single-service articles: properly stored, used it properly	c Health or injury.	ts
Mark omplian	Paste Varia	box: If atus surized er and kance obli	Food separated a Food contact surf Proper disposition served, recondition Good Retail Pract numbered item is n Safe Foo eggs used where n se from approved s ained for specializ Food Temp ng methods used;	and protected aces: cleaned & sanitia n of returned, previously ned, and unsafe food acces are preventative in not in compliance and/o ad and Water required cource and processing methods	GOOL neasures to ar if COS ar Co	control (nd/or R.	6 6 FAIL the intro COS PTS	duction description 40 41 42 43	Risk facts prevalent intervention CTICE of pathogens ted on-site dipliance St In-use Utens handi Single Glove	contributions are contributions are contributions are contributions, chemical are contributions are contributions are contributions. Chemical are contributions are contributi	uting factors of foodborne illness or injury. Public control measures to prevent foodborne illness or inicals, and physical objects into foods. Inspection R = Receat violation PTS = Demonstration R = Receat violation PTS = Demonstration PTS = De	c Health or injury.	ts P
Mark omplian 27	Paste Wate Varia	box: If parties eurized er and ker and ker cooliner cooli	Food separated a Food contact surf Proper disposition served, recondition Good Retail Pract numbered item is n Safe Foo eggs used where n se from approved s ained for specializ Food Temp ng methods used;	and protected aces: cleaned & sanitization of returned, previously and unsafe food dices are preventative report in compliance and/or and water required cource and processing method crature Control adequate equipment for	GOOL neasures to ar if COS ar Co	control (nd/or R.	FAIL the intro	PRAduction of Correct Correct 40 41 42	Risk facts prevalent intervention ACTICE of pathogens ted on-site displiance Si lin-use Utens handi Single Glove	contributions are contribution	uting factors of foodborne illness or injury. Public control measures to prevent foodborne illness or included and physical objects into foods. Proper Use of Utensils Properly stored uipment and linens: properly stored, dried, single-service articles: properly stored, used if properly Jtensils, Equipment and Vending onfood-contact surfaces cleanable, properly postructed, and used	c Health or injury.	S P
Mark omplier 27 28 29 30	Paste Varia Propi	hox: If a turn a	Food separated a Food contact surf Proper disposition served, recondition Good Retail Pract numbered item is n Safe Foo eggs used where it se from approved stained for specializ Food Temp ng methods used; control openly cooked for	and protected aces: cleaned & sanitization of returned, previously and unsafe food aces are preventative mod in compliance and/or and Water required cource ad processing methods adequate equipment for holding	GOOL neasures to ar if COS ar Co	control (nd/or R.	6 6 FAIL the intro COS PTS 1 2 1 1	duction of the control of the contro	Risk facts prevalent intervention ACTICE Of pathogens ted on-site of on-site on-site of on-site of on-site of on-site of on-site of on-site on-site on-site of on-site on-si	s, chemina in tabus e utens sils, equiled e use/ses usec	uting factors of foodborne illness or injury. Public control measures to prevent foodborne illness or injury. Public control measures to prevent foodborne illness or injury. PTS = Demonstrate in the injury of the	c Health or injury.	S P
Mark omplian 27 28 29	Paste Varia Propi	box: If atus eurized er and k ance obter coole er coole erature t food p	Food separated a Food contact surf Proper disposition served, recondition Good Retail Pract numbered item is re Safe Foo eggs used where re se from approved a lained for specializ Food Temp ng methods used; control control cooked for awing methods used	and protected aces: cleaned & sanitization of returned, previously and unsafe food dices are preventative mod in compliance and/or and Water required cource addressing methods acequate equipment for holding and the sanitic addressing methods and processing methods and processing methods addressing the sanitic addressing	GOOL neasures to ar if COS ar Co	control (nd/or R.	6 6 7 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	duction of Corner Corner 40 41 42 43 44	Risk facts prevalent intervention ACTICE Of pathogens and on-site of pathogens and in-use Utens handi Single Glove Food design Ware strips	contributions are contributions are contributions are utens sils, equiled e-use/ses used and no contributions are utens sils, equiled e-use/ses used and no contributions are utens are used and no contributions are used to the use/ses used to the user user user user user user user use	uting factors of foodborne illness or injury. Public control measures to prevent foodborne illness or include, and physical objects into foods. Proper Use of Utensils Itels: properly stored uipment and linens: properly stored, dried, single-service articles: properly stored, used if properly Jtensils, Equipment and Vending perfood-contact surfaces cleanable, properly performent, and used or gracilities: Installed, maintained, used; test	c Health or injury.	S IF
Mark omplian 27 28 29	Paste Varia Propi	box: If atus eurized er and k ance obter coole er coole erature t food p	Food separated a Food contact surf Proper disposition served, recondition Good Retail Pract numbered item is re Safe Foo eggs used where re se from approved a lained for specializ Food Temp ng methods used; control cooked for awing methods user provided and accept the control cooked for awing methods user provided and accept the cooked for a provided and a cooked for a provided a cooked for a provided and a cooked for a provided a cooked for	and protected aces: cleaned & sanitization of returned, previously and unsafe food aces are preventative mod in compliance and/or and Water required acource acture Control adequate equipment for the bidding and course actured according and according accord	GOOL neasures to ar if COS ar Co	control (nd/or R.	6 6 FAIL the intro COS PTS 1 2 1 1	duction of the control of the contro	Risk facts prevalent intervention ACTICE Of pathogens and on-site of pathogens and in-use Utens handi Single Glove Food design Ware strips	contributions are contributions are contributions are utens sils, equiled e-use/ses used and no contributions are utens sils, equiled e-use/ses used and no contributions are utens are used and no contributions are used to the use/ses used to the user user user user user user user use	uting factors of foodborne illness or injury. Public control measures to prevent foodborne illness or including and physical objects into foods. Proper Use of Utensils Ills: properly stored uipment and linens: properly stored, dried, single-service articles: properly stored, used if properly Jensils, Equipment and Vending properly Jensils, Equipment and Vending properly constructed, and used or gracilities: installed, maintained, used; test intact surfaces clean	c Health or injury.	S IF
Mark omplian 27 28 29	Paste Varia Propitemp Plant Appn Them	box: If parties eurized er and kenne obleer cooline er tood perture t food perture t food perture the entered the	Food separated a Food contact surf Proper disposition served, recondition Good Retail Pract numbered item is r Safe Foo eggs used where r se from approved s alined for specializ Food Temp ng methods used; control control cooked for awing methods user provided and acc Food Id	and protected aces: cleaned & sanitia of returned, previously oned, and unsafe food lices are preventative in out in compliance and/o and Water required cource end processing methods erature Control adequate equipment for the helding end curate entification	GOOL neasures to ar if COS ar Co	control (nd/or R.	6 6 7 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	PR. duction of the community of the comm	Risk facts prevalent intervention ACTICE of pathogens ted on-site dipliance Si In-use Utens handi Singke Glove Food design Ware strips Nonfo	contriboons are contriboons are securing in takes e utens sils, equiled e use/ses useconed, contribood-contribood-contribood-contribood-contribood-contribood-contribood-contribood-contribood-contribood-contribood-contrib	uting factors of foodborne illness or injury. Public control measures to prevent foodborne illness or include, and physical objects into foods. Proper Use of Utensils Itels: properly stored uipment and linens: properly stored, dried, single-service articles: properly stored, used if properly Jtensils, Equipment and Vending perfood-contact surfaces cleanable, properly performent, and used or gracilities: Installed, maintained, used; test	r injury.	S IF
Mark 5 IN 00 Mark 27 28 29 31 32 33	Paste Varia Propitemp Plant Appn Them	box: If I stus eurized er and ker cooliner cooliner tood proved the mornele	Food separated a Food contact surf Proper disposition served, recondition Good Retail Pract numbered item is re Safe Foo eggs used where re se from approved s sained for specializ Food Temp ng methods used; control	and protected aces: cleaned & sanitia of returned, previously oned, and unsafe food lices are preventative in out in compliance and/o and Water required cource end processing methods erature Control adequate equipment for the helding end curate entification	GOOL neasures to will COS ar CO	control (nd/or R.	6 6 7 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	duction of Corner Corner 40 41 42 43 44	Risk facts prevalent interventic CTICE of pathogens ted on-site d pliance Si In-use Utens handi Singk Glove Food desig Ware strips Nonfo	s, cheminates e utens sils, equiled o usels and no med, co	uting factors of foodborne illness or injury. Public control measures to prevent foodborne illness or include, and physical objects into foods. Inspection R = Receat violation PTS = Demo C Proper Use of Utensils Itilis: properly stored uipment and linens: properly stored, dried, single-service articles: properly stored, used if properly Itensils, Equipment and Vending properly Itensils, Equipment and Vending properly constructed, and used properly properly constructed, and used properly pr	r injury.	ts IF
Mark 5 IN OX Mark 27 28 29 31 32 33	Paste Varia Propinent Plant Approx There	box: If atus eurized er and k er cooliner coolinerature t food p eved th momete	Food separated a Food contact surf Proper disposition served, recondition Good Retail Pract numbered item is re Safe Foo eggs used where re se from approved s sained for specializ Food Temp ng methods used; control	and protected aces: cleaned & sanitia of returned, previously oned, and unsafe food dices are preventative in out in compliance and/o cource ed processing method erature Control adequate equipment for the holding ed curate entification container	GOOL neasures to will COS ar CO	control (nd/or R.	6 6 7 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	PRJ duction of 200 Cornect Cornect 40 41 42 43 45 46 47	Risk facts prevalent intervention CTICE of pathogens ted on-site displiance Si In-use Utens handi Single Glove Food desig Ware strips Nonfo	contributions are contribution	uting factors of foodborne illness or injury. Public control measures to prevent foodborne illness or include, and physical objects into foods. Inspection R = Receat violation PTS = Demonstrate of the property stored articles: property stored, dried, single-service articles: property stored, used it property Jensils, Equipment and Vending property Jensils, Equipment and Vending property operations of the property operation operation of the property operation of the property operation op	r injury.	
Mark 5 IN 00 Mark 77 28 99 11 12 13 14 14 15 15 16 16 16 16 16 16	Pasts Varia Propriemp Plant Appn Then	box: If stus exrized or and k ance obter coolinerature t food p anomale proper	Food separated a Food contact surf Proper disposition served, recondition Good Retail Pract numbered item is r Safe Foo agas used where r se from approved s seined for specializ Food Temp ng methods used; control repended and acc provided and a	and protected aces: cleaned & sanitia of returned, previously oned, and unsafe food dices are preventative in out in compliance and/o cource ed processing method erature Control adequate equipment for the holding ed curate entification container	GOOL neasures to if COS ar if COS ar	control (nd/or R.	6 6 6 FAIL the intro COS IPTS 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	40 41 42 43 44 45 46 47 48 49	Risk facts prevalent intervention ACTICE Of pathogens ted on-site of	contributions are contribution	uting factors of foodborne illness or injury. Public control measures to prevent foodborne illness or incorporation. R = Repeat violation. PTS = Demonstrate of the property stored upment and linens: property stored, dried, single-service articles: property stored, used if property. Itensits, Equipment and Vending perfood-contact surfaces cleanable, property perstructed, and used or gracilities: installed, maintained, used; test intact surfaces clean. Physical Facilities vater available, adequate pressure stalled; proper backflow devices if wastewater property disposed.	r injury.	ts IF
Market No. 00 No	Pasts Varia Propriemp Plant Appn Then Food	box: If stus exrized er and ker and k	Food separated a Food contact surf Proper disposition served, recondition Good Retail Pract numbered item is r Safe Foo eggs used where r se from approved s sained for specializ Food Temp ng methods used; control reprovided and acc reprovide	and protected aces: cleaned & sanitia of returned, previously oned, and unsafe food dices are preventative in oid in compliance and/o od and Water required cource ed processing method adequate equipment for hot holding ed curate lentification container ood Contaminatio not present	GOOL neasures to if COS ar if COS ar	control (nd/or R.	6 6 FAIL the intro COS PTS 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	## duction of the control of the con	Risk facts prevalent intervention CTICE of pathogens ted on-site dipliance St In-use Utens handi Single Glove Food desig Ware strips Nonfo	s, chem uring in tatus e utens sils, equ ed o use/ es usec and no med, co washir cold vibing in age and t faciliti	uting factors of foodborne illness or injury. Public control measures to prevent foodborne illness or injury. Public control measures to prevent foodborne illness or injury. Proper Use of Utensia. Proper Use of Utensia. Proper Use of Utensia. Properly stored uipment and linens: properly stored, dried, single-service articles: properly stored, used if properly. Utensias, Equipment and Vending properly onstructed, and used properly onstructed, and used properly onstructed, and used properly onstructed, and used properly onstructed. Physical Facilities water available, adequate pressure stalled; proper backflow devices described wastewater properly disposed es: properly constructed, supplied, & cleaned	r injury.	ts IF
4 IN OI 5 IN OI 60 IN	Pasts Varia Propriemp Plant Appn Then Food	box: If stus surized or and k ance obiser cooling to food p over the mometer of the surized the mometer of the surized the mometer of the surized th	Food separated a Food contact surf Proper disposition served, recondition Good Retail Pract numbered item is r Safe Foo eggs used where r se from approved s sained for specializ Food Temp ng methods used; control reprovided and acc reprovide	and protected aces: cleaned & sanitization of returned, previously and unsafe food aces are preventative mod in compliance and/or and Water required cource adequate equipment for the holding and course ace according to the course ace according to the course ace according to the course accordin	GOOL neasures to if COS ar if COS ar	control (nd/or R.	6 6 FAIL the intro COS PTS 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	PR/duction of the control of the con	Risk facts prevalent intervention CTICE of pathogens ted on-site depliance Si In-use Utens handi Single Glove Food desig Ware strips Nonfo	s, cheminates s, cheminates e utens sils, equided and no massils, equided and no massils and no massils cold v bing in age and t faciliti age/ref	uting factors of foodborne illness or injury. Public control measures to prevent foodborne illness or include, and physical objects into foods. Inspection R = Receat violation PTS = Demonstration R = Demonstration R = Receat violation PTS = Demonstration R = Demonstration R = Receat violation PTS = Demonstration R = Demonstration R = Receat violation PTS = Demonstration R = Dem	r injury.	
Market No. 01	Paste Varia Propriemp Plant Appn Then Food Insectorit Gisple Person Wiph	box: If stus exrized or and ker and ke	Food separated a Food contact surf Proper disposition served, recondition Good Retail Pract numbered item is r Safe Foo agas used where r se from approved s seined for specializ Food Temp ng methods used; control reperty cooked for awing methods used; or provided and acc Food Id by labeled; original Prevention of F ents, and animals r on prevented during anliness s: property used a	and protected aces: cleaned & sanitization of returned, previously and unsafe food aces are preventative in the incompliance and/or and water required accorded and water advantage and accorded acequate equipment for the holding and accorded accor	GOOL neasures to if COS ar if COS ar	control (nd/or R.	6 6 FAIL the intro COS PTS 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	PR/duction of the control of the con	Risk facts prevalent intervention CTICE of pathogens ted on-site dipliance St In-use Utens handi Single Glove Food desig Ware strips Nonfo Hot & Plumi Sewa Toilet Garbs	contributions are contribution	auting factors of foodborne illness or injury. Public control measures to prevent foodborne illness or injury. Public control measures to prevent foodborne illness or injury. Proper Use of Utensils illness of Utensils of Utensils illness of Utensils of Utensils illness of Utensils of U	r injury.	ts
Mark 5 IN 08 Mark 27 28 29 30 31 32 33 34 35 36 37 38 39 39	Paste Wate Varia Propiemp Plant Appn Then Food Seson Gistor Wasi	box: if stus eurized er and k ance obi er cookin erature t food p oved the momete l proper cts, rode ay onal cle ng cloth hing fru	Food separated a Food contact surf Proper disposition served, recondition Good Retail Pract numbered item is n Safe Foo eggs used where n se from approved s sained for specializ Food Temp ng methods used; control reperty cooked for awing methods use or provided and acc Food Id by labeled; original Prevention of Feron prevented durin antiness s: property used as its and vegetables	and protected aces: cleaned & sanitization of returned, previously and unsafe food dices are preventative in the compliance and/or and water required adequate equipment for the holding and course the curate the control container and container and container and container and container and processing methods are processing methods are processing methods are processing methods and processin	GOOL neasures to rif COS ar Cd	o control of the cont	6 6 FAIL the intro COS PTS 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	PR/duction of the control of the con	Risk facts prevalent intervention CTICE of pathogens ted on-site dipliance St In-use Utens handi Single Glove Food desig Ware strips Nonfo Hot & Plumi Sewa Toilet Garbs	contributions are contribution	auting factors of foodborne illness or injury. Public control measures to prevent foodborne illness or injury. Public control measures to prevent foodborne illness or injury. Proper Use of Utensils illness properly stored, dried, illness properly stored, used illness properly stored, used illnessils, Equipment and Vending infood-contact surfaces cleanable, properly constructed, and used in properly instructed, and used in properly instructed in properly instructed in the installed in properly disposed in wastewater properly disposed in wastewater properly disposed in installed, maintained, and clean institution and lighting; designated areas use	r injury.	ts
Mark omplian 27 28 29 30 31 32 33 34 35 36 37 38 39	Paste Wate Varia Propiemp Plant Appn Then Food Society Vasia	box: If stus surized or and k ance obiserature it food proved the mometer transport or an indicate or an indi	Food separated at Food contact surf Proper disposition served, recondition Good Retail Pract numbered item is not served, recondition Safe Food agas used where it se from approved at ained for specializ Food Temp ng methods used; control reperty cooked for awing methods use ar provided and acc Food id by labeled; original Prevention of French and animals reperty cooked during antiness as: property used an its and vegetables and understan	and protected aces: cleaned & sanitization of returned, previously and unsafe food dices are preventative in the compliance and/or and water required course adequate equipment for the holding adequate equipment for the holding and container control acentification container cond contamination and stored and stored and the above violation	GOOL neasures to rif COS ar Co	o control of the cont	6 6 FAIL the intro COS PTS 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	## duction of the control of the con	Risk facts prevalent intervention CTICE of pathogens ted on-site depliance Si In-use Utens handi Single Glove Food desig Ware strips Nonfo Hot & Plumi Sewa Toilet Garbs Physi Adeq	s, chemium in tatus e utens sils, equiled e use/ses used and no mod, co mod-co t cold v bing in age and t faciliti age/ref ical fac juate ve	uting factors of foodborne illness or injury. Public control measures to prevent foodborne illness or include, and physical objects into foods. Inspection R = Receat violation PTS = Demonstration and linens: properly stored, dried, single-service articles: properly stored, dried, single-service articles: properly stored, used if properly Itensits, Equipment and Vending confood-contact surfaces cleanable, properly constructed, and used constructed, and used contact surfaces cleanable, properly constructed, maintained, used; test contact surfaces clean Physical Facilities Vester available, adequate pressure contact surfaces cleanable, properly disposed constructed, supplied, & cleaned contact surfaces cleanable, and cleanable contact surfaces cleanable contact surfaces cleanable contact surfaces cleanable, properly disposed contact surfaces cleanable, properly disposed contact surfaces cleanable, properly constructed, supplied, & cleaned contact surfaces cleanable, properly disposed contact surfaces cleanable, properly disposed contact surfaces cleanable, properly disposed contact surfaces cleanable, properly constructed, supplied, & cleaned cleanable, properly disposed cleanable, properly constructed, supplied, & cleanable, properly constructed, supplied, & cleanable, properly clean	r injury.	ts
Mark omplian 27 28 29 30 31 32 33 34 35 36 37 38 39 1 1	Paste Wate Varia Prophemp Plant Appn Then Food Sesse Wipi Wasi	box: if stus eurized er and ke ance obi er coolin errature t food p eved the momete t proper t sts, rode an ination on al cle ing cloth thing fru ere advare o	Food separated a Food contact surf Proper disposition served, recondition Good Retail Pract numbered item is n Safe Foo eggs used where n se from approved s sained for specializ Food Temp ng methods used; control reperty cooked for awing methods use ar provided and acc Food Id by labeled; original Prevention of Feron prevented durin anliness s: property used an its and vegetables and understan f the corrective	and protected aces: cleaned & sanitization of returned, previously and unsafe food dices are preventative in the compliance and/or and water required accurate acquired acquate equipment for the hot holding and container container control acquate acquired acquired acquate acquired acquate acquired acquate acquired acqui	GOOL neasures to r if COS ar CO s ation(s), a	o control of the cont	6 6 FAIL the intro COS PTS 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	PR/duction of the control of the con	Risk facts prevalent intervention CTICE of pathogens ted on-site depliance Si In-use Utens handi Single Glove Food desig Ware strips Nonfo Hot & Plumi Sewa Toilet Garbs Physi Adeq	s, chemium in tatus e utens sils, equiled e use/ses usec and no massils, equiled to use/ses usec and no massils and no massil	auting factors of foodborne illness or injury. Public control measures to prevent foodborne illness or include, and physical objects into foods. Proper Use of Utensils ills: properly stored uipment and linens: properly stored, dried, single-service articles: properly stored, used of properly Jtensils, Equipment and Vending onfood-contact surfaces cleanable, properly onstructed, and used org facilities: installed, maintained, used; test intact surfaces clean Physical Facilities vater available, adequate pressure stalled; proper backflow devices of wastewater properly disposed es: properly constructed, supplied, & cleaned fuse properly disposed; facilities maintained dilities installed, maintained, and clean entitation and lighting; designated areas use Documents and Placards rmit, Health Certificates valid and posted	r injury.	
Mark omplian 27 28 29 30 31 32 33 34	Paste Varia Propiemple Plant Appen Them Food Insectorit display Wass Wass Have	box: If atus eurized er and k er coolinerature t food p eventure t	Food separated a Food contact surf Proper disposition served, recondition Good Retail Pract numbered item is re Safe Food eggs used where re se from approved s ained for specializ Food Temp ng methods used; control control cooked for awing methods used; control reproved and acc Food id by labeled; original Pravention of Fents, and animals re on prevented durin antiness s: properly used as its and vegetables and understar for corrective	and protected aces: cleaned & sanitization of returned, previously and unsafe food dices are preventative mod in compliance and/or and water required cource adequate equipment for the holding adequate equipment for the holding and container conditions of presenting food peparation, stored and stored and the above violate measures that see the content of the conditions o	GOOL neasures to rif COS ar Co sation(s), a	ocontrol of R DS R R	6 6 6 FAIL the intro COS PTS 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	## duction of the control of the con	Risk facts prevalent intervention CTICE of pathogens ted on-site depliance Si In-use Utens handi Single Glove Food desig Ware strips Nonfo Hot & Plumi Sewa Toilet Garbs Physi Adeq	s, chemium in tatus e utens sils, equiled e use/ses usec and no massils, equiled to use/ses usec and no massils and no massil	uting factors of foodborne illness or injury. Public control measures to prevent foodborne illness or incomplete control measures of Utensils. Proper Use of Utensils ills: properly stored uipment and linens: properly stored, dried, single-service articles: properly stored, used of property Utensils, Equipment and Vending profood-contact surfaces cleanable, properly constructed, and used or facilities: installed, maintained, used; test intact surfaces clean Physical Facilities vater available, adequate pressure stalled; proper backflow devices if westewater properly disposed es: properly constructed, supplied, & cleaned fuse properly disposed; facilities maintained iilities installed, maintained, and clean entitlation and lighting; designated areas use Documents and Placards mit, Health Certificates valid and posted ite: 10/03/18	c Health or injury.	
Mark omplian 27 28 30 31 32 33 34 35 38 39	Paste Varia Propiemple Plant Appen Them Food Insectorit display Wass Wass Have	box: If atus eurized er and k er coolinerature t food p eventure t	Food separated a Food contact surf Proper disposition served, recondition Good Retail Pract numbered item is re Safe Food eggs used where re se from approved s ained for specializ Food Temp ng methods used; control control cooked for awing methods used; control reproved and acc Food id by labeled; original Pravention of Fents, and animals re on prevented durin antiness s: properly used as its and vegetables and understar for corrective	and protected aces: cleaned & sanitization of returned, previously and unsafe food dices are preventative in the compliance and/or and water required course adequate equipment for the holding adequate equipment for the holding and container control acentification container cond contamination and stored and stored and the above violation	GOOL neasures to rif COS ar Co sation(s), a	ocontrol of R DS R R	6 6 6 FAIL the intro COS PTS 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	## duction of the control of the con	Risk facts prevalent intervention CTICE of pathogens ted on-site depliance Si In-use Utens handi Single Glove Food desig Ware strips Nonfo Hot & Plumi Sewa Toilet Garbs Physi Adeq	contributions are contribution	uting factors of foodborne illness or injury. Public control measures to prevent foodborne illness or incomplete control measures of Utensils. Proper Use of Utensils ills: properly stored uipment and linens: properly stored, dried, single-service articles: properly stored, used of property Utensils, Equipment and Vending profood-contact surfaces cleanable, properly constructed, and used or facilities: installed, maintained, used; test intact surfaces clean Physical Facilities vater available, adequate pressure stalled; proper backflow devices if westewater properly disposed es: properly constructed, supplied, & cleaned fuse properly disposed; facilities maintained iilities installed, maintained, and clean entitlation and lighting; designated areas use Documents and Placards mit, Health Certificates valid and posted ite: 10/03/18	r injury.	

			·	Division of Er stablishm	165	ital Health Spection Report	t r	Page 2	of ²
STABLISH	HMENT	NAME			OCATION (-		
Cuan Re					1 201 CONTA	EM-1-4 #257 Mepa St (K-L	and building) Dede	do, Guam	
		N DATE	SANITARY PERMIT	NO. F	PERMIT HOL	DER	-		- 10
10	/ 03	/ 18	180000-	461 ¹	Pascua, C	harlie/Janice			
			TEN	MPERATUR	E OBSE	RVATIONS			
		item/Locatio		Temperature (* F)	Item/Location		Tempera	ture (° F
aw Shell	ied egg	s/2nd chiller a	as you enter the kitch	41.5					
_		7.0		<u> </u>	-			100000	
						19			
					_		3		
200									
						S. v. reserv			
TEM NO.	T		OBSERVA	TIONS AN	CORR	ECTIVE ACTIONS			CORRE
	1								BY DAT
iolation	ıs cite	d in this rep		cted within th 3-406.11 of the		mes indicated, or as	stated in Secti	ons 8-40	5.11 a
	A fo	llow-up ins				tion on 9/5/18 result	ed in a 13/B.	All	
	-		4			6) were corrected. N			
	+	observed.	0113 (113 220, 23, 33	, 55, 10, 11,	15, mid 1	o) were corrected. It	O HOW VIOLATIO		
	Were	ouserveu.	1 NO. 10 NO.				-		
		1 1 1/00	2016					_	
	_		916 removed.						
	"A"	placard #02	2243 issued.						
	PIC	briefed on	the above.			28500			
							*		
	1		A MALESTAN AND AND AND AND AND AND AND AND AND A						
	+				-			-	
	+								-
	-			÷					_
	-							\rightarrow	
		W. 3.0							
		7.127.5	\$ 500 miles						
-									
		17070							
	+						CV28		PASKAC M.
sed on the	napect	on today, the ite	ms listed above identity v	locations which sha	il be correcte	d by the date specified by the l	epartment. Fallure	o comply ma	y result l
e Immediat	te suspei	nsion of the Sani	tary Permit or downgrade	. If seeking to appe	eal the result o	of any notice or inspection find			
	arge (Pri	int and Sign)	eriod of time established i	In the name for cor	recuons.		Date:	40101	
	0	MARILE	L-PASON	MI.		0	4 - 7-12	10/03	3/18
EH Inspecto	or (Print	and Sign)	10HD	AL MOUN	COLLES	X	Date:	10/03	3/18
	1->4	(IANION	opto S	UNDATUP	1011-	1			
			U						